

MANDALA

PACIFIC INDIAN & ASIAN FUSION

STARTERS

PANI PURI \$14

Curried potato / Pastry ball / Tamarind / Mint water
(N) (VG) (GF) 6pcs

DHAL SALAD \$23

Moong dhal / Coconut/ Peanut / Sesame / Pomegranate / Chili /
Coriander.
(VG) (GF) (N)

FIJIAN KOKODA \$24

Fresh fish ceviche/ Coconut cream / Tomato / Coriander / Chili /
Warm bread
(DF) (GF ON REQUEST)

CHARRED KING PRAWNS \$26

Spiced red curry sauce / Coconut / Pickled onion & Herb salad.
(GF) (DF)

Recommend Wine Pairing: Prosecco

SEARED TUNA \$26

Mandala chili salt / Coconut & Green mango salad /Grapefruit /
Black pepper caramel
(GF) (DF)

Recommend Wine Pairing: Riesling

BBQ LAMB CUTLETS \$26

Moong dhal / Spiced beetroot cream / Beetroot chips

Recommend Wine Pairing: Merlot Cabernet

SCALLOPS \$26

Chili peanut courgettes / Crispy black olive /
Roasted red pepper and Saffron sauce.
(N) (GF)

Recommend Wine Pairing: Sauvignon Blanc

CHICKEN TIKKA \$24

Spicy aioli / Crispy slaw / Peanut / Chili citrus dressing
(N) (DF)

Recommend Beer Pairing: Lager

PRAWN DUMPLINGS \$24

Steam dumplings filled with prawns / Garlic Nam Jim 6pc
(DF)

Recommend Wine Pairing: Prosecco

.....
Surcharge of 15% on public holidays.
.....

Please advise our staff at any special dietary requirements.

(V) Vegetarian

(VG) Vegan

(DF) Dairy Free

(GF) Gluten Free

(N) Contains Nuts

MANDALA

PACIFIC INDIAN & ASIAN FUSION

CURRY

ALL CURRIES SERVED WITH BASMATI RICE

MANDALA BUTTER CHICKEN \$36

Tender chicken thigh / Tomato and Silk cream sauce
(GF)

Recommend Wine Pairing: Pinot Gris

MASALA LAMB \$37

Tender lamb / Aromatic spice masala gravy
(GF) (DF)

Recommend Wine Pairing: Pinot Noir

FIJI FISH CURRY \$40

Chili tamarind and Coconut sauce
(DF)

Recommend Wine Pairing: Sauvignon Blanc

KING PRAWN CURRY \$40

Tomato coconut cream sauce & sambal
(GF) (DF)

Recommend Wine Pairing: Riesling

GRILLED PANEER \$36

Curry Spiced Paneer / Beetroot Rice / Turmeric & Coconut Sauce.
(GF) (VG on Request) (V)

Recommend Wine Pairing: Chardonnay

WILD GOAT CURRY \$40

Wild caught goat / Chefs' special masala gravy.
(GF) (DF)

Recommend Wine Pairing: Syrah

BEEF MASSAMAM CURRY \$37

Fork tender beef / Massamam Paste / Potato and Coconut gravy.
(GF) (DF)

Recommend Wine Pairing: Pinot Noir

BLACK PORK CURRY \$37

Slow cooked in homemade masala / Chili & Tamarind paste / Pineapple.
(GF) (DF)

Recommend Wine & Beer Pairing: Merlot Cabernet or Lager

Please advise our staff at any special dietary requirements.

.....
Surcharge of 15% on public holidays.

(V) Vegetarian

(VG) Vegan

(DF) Dairy Free

(GF) Gluten Free

(N) Contains Nuts

MANDALA

PACIFIC INDIAN & ASIAN FUSION

FUSION MAINS

GRILLED FISH \$42

Fresh fish of the day / Pistachio Crumb / Sautéed Potato
/ Curry sauce / Coriander mint pesto
(GF) (DF ON REQUEST)

Recommend Wine Pairing: Rose Or Riesling

PORK BELLY \$42

Slow roasted pork belly / Apple slaw /
Carrot puree / Black pepper caramel
(GF) (N)

Recommend Wine Pairing: Merlot Cabernet or Stout Beer

CRISPY SKIN DUCK BREAST \$43

Nutmeg pumpkin puree / Gourmet potato /
Spinach / Chili peanut / Cherry pomegranate glaze
(GF) (N)

Recommend Wine Pairing: Pinot Noir or Lager

BEEF CHEEKS \$43

Cauliflower Cream / Gourmet potato / Radish
/ Edamame beans / Cheek Glaze.

Recommend Wine Pairing: Syrah or Lager

SIDES

BASMATI RICE \$5

JEERA RICE \$12

HOMEMADE PLAIN ROTIS X 2 \$8

POPPADUMS x 4 \$6

WOK TOSSED GREENS \$12

CRISPY SLAW \$12

BUTTERED GOURMET POTATO \$12

TAMARIND AND DATE CHUTNEY \$5

CUMIN RAITA \$5

MIX LEAVES GREEN SALAD \$12

SPECIAL POPPADUM COMBO \$15
(Poppadum, Tamarind Chutney & Cumin Raita)

Please advise our staff at any special dietary requirements.

..... Surcharge of 15% on public holidays.....

(V) Vegetarian

(VG) Vegan

(DF) Dairy Free

(GF) Gluten Free

(N) Contains Nuts

MANDALA

PACIFIC INDIAN & ASIAN FUSION

DESSERTS

ORANGE CARDAMOM PANNA COTTA \$18

Spiced mandarins / Pistachio crumb / Mandarin gel and berry crumb
(GF on request) (N)

WARM CARAMELIZED APPLE SAMOSA \$18

Puff pastry / Caramelized Apple / Cinnamon / Blueberry.
Served with Salted Caramel Ice Cream and Pistachio.
(V) (N)

AFFOGATTO \$18

Vanilla Ice Cream / Espresso / Liqueur of Your Choice
Baileys / Frangelico / Kahlua / Amaretto
(GF) (V)

BERRY SORBET \$18

Raspberry Sorbet With berry compote.
(GF) (DF) (VG)

COFFEE & TEA

COFFEE

Americano	\$4.5
Short Black	\$4.5
Long Black	\$4.5
Macchiato	\$4.5
Flat White	\$5
Latte	\$5
Cappuccino	\$5
Hot Chocolate	\$5
Chai Latte	\$5

TEA

English Breakfast	\$4.5
Peppermint	\$4.5
Green Tea	\$4.5
Earl Grey	\$4.5
Chai Tea	\$5
Red Vanilla & Raspberry	\$5

DESSERTS COCKTAILS

BAILEYS CANDY

Dessert cocktail with mix of
Baileys,
Amaretto, Cointreau and
Vodka.
\$20

STUCK IN MUD

Vanilla ice cream, Vodka,
Baileys Irish cream, Kahlua,
and chocolate syrup
\$20

CHOCOLATE LOVE

Chocolate liqueur, Creme de
cacao, and Vodka
\$20

HONEY-MOOD

Irish cream, Frangelico, Kahlúa,
heavy cream, and honey.
\$20

Please advise our staff at any special dietary requirements.

..... Surcharge of 15% on public holidays.

(V) Vegetarian

(VG) Vegan

(DF) Dairy Free

(GF) Gluten Free

(N) Contains Nuts

MANDALA

PACIFIC INDIAN & ASIAN FUSION

WINE

Wine Glass =150ml / Bubbles Glass 125ml

SAUVIGNON

Main Divide	Glass \$13 / Bottle \$60
Askerne	Glass \$13.50 / Bottle \$63
Dog point	Bottle \$80

CHARDONNAY

Main Divide	Glass \$13 / Bottle \$60
Margrain	Glass \$15 / Bottle \$70
Dog point	Bottle \$90

PINOT GRIS & GEWURZTRAMINER

Main Divide Pinot Gris	Glass \$13 / Bottle \$63
Pegasus Bay Gewurztraminer	Bottle \$65
Te Whare Ra Gewürztraminer	Bottle \$85

RIESLING

Main Divide	Glass \$13 / Bottle \$63
Peregrine Saddleback	Glass \$13.50 / Bottle \$70
Roaring Meg Riesling	Bottle \$72
Giesen Gemstone Limited Edition	Bottle \$75

ROSE

Debussey Reverie	Glass \$12.50 / Bottle \$65
Peregrine	Glass \$13.50 / Bottle \$70
Amisfield	Bottle \$75

PINOT NOIR

Durvillea by Astrolabe	Glass \$13 / Bottle \$63
Lake Hayes	Glass \$15 / Bottle \$73
Amisfield	Bottle \$95
Roaring Meg	Bottle \$80
Te Whare Ra	Bottle \$90

SHIRAZ / SYRAH

Trinity Hill Syrah	Glass \$15 / Bottle \$70
Mojo Shiraz	Glass \$13 / Bottle \$63

BLENDS

Main Divide Merlot Cabernet	Glass \$13 / Bottle \$63
Man O War Ironclad	Bottle \$100

CHAMPAGNE & SPARKLING

Bandini Prosecco	Glass \$13 / Bottle \$63
Laurent-Perrier La Cuvee NV	Bottle \$100
Moet & Chandon Imperial Brut NV	Bottle \$130

BEER & CIDER

ON TAP (450ml)

Kingfisher Lager (India)	\$12
--------------------------	------

CASSELS CRAFT BEER

Milk Stout Bottle	\$11
American Pale Ale Can	\$11

GARAGE PROJECT CRAFT CAN

Hapi Daze - Pacific Pale Ale	\$11
Chipper - Hazy Pale Ale	\$11
Golden Path - Hazy Pale Ale	

CLASSIC BOTTLES

Tiger (Singapore)	\$11
Corona (Mexico)	\$11
Speights (New Zealand)	\$11

LOW / ZERO ALCOHOL

Heineken Zero	\$9
Garage Project Fugazi	\$9

CIDER

Orchard Thieves Berry	\$11
Orchard Thieves Apple	\$11

Surcharge of 15% on public holidays.

Please advise our staff at any special dietary requirements.

MANDALA

PACIFIC INDIAN & ASIAN FUSION

SPIRITS

All of our spirits are served as a 30ml measure as standard

GIN

Bombay Sapphire	\$10
Bulldog	\$10
Tanqueray	\$11
Hendrick's	\$11
Little Biddy	\$12
Scapegrace	\$12
Hectors Ocean Wash	\$10
Beefeater Strawberry	\$10

FEVERTREE TONIC \$5

Premium
Aromatic
Mediterranean
Elderflower

VODKA

Smirnoff	\$10
----------	------

RUM

Appleton Estate	\$10
Bacardi Carta Blanca	\$10
Capt. Morgan Spiced	\$10
Capt. Morgan Dark	\$10

SAMBUCA

Opal Nera Black	\$10
Opal Nera White	\$10

BRANDY & PORT

St. Remi VSOP Brandy	\$10
Taylor's Fine Tawney	\$10

WHISKEY

Johnny Walker Red	\$10
Jamason	\$11
Monkey Sholder	\$12
Canadian Club	\$11
Wild Turkey Rye	\$12
Glenmorangie	\$14

BOURBON

Jim Beam	\$11
Jim Beam Honey	\$11

LIQUEURS

Baileys Irish Cream	\$10
Frangelico	\$10
Midori	\$10
Kahlua	\$10
Cointreau	\$10
Galliano Vanila	\$10
Chambord	\$10
Amaretto	\$10
Drambuie	\$10
Campari	\$10
Fernet-Branca	\$10
Pernod	\$10

Surcharge of 15% on public holidays.

Please advise our staff at any special dietary requirements.